

FOR IMMEDIATE RELEASE



What's cooking at the Gardens?

*Betty Ford Alpine Gardens
hosts its second annual
Chefs in the Gardens*

VAIL, Colo. (June 8, 2010) — America's highest botanical garden is developing an affinity with haute cuisine.

Betty Ford Alpine Gardens, with a growing list of cultural and educational programs, is hosting its second annual Chefs in the Gardens series this summer featuring live cooking demonstrations by some of the Vail Valley's most celebrated chefs.

The hour-long demonstrations, to feature Colorado cuisine showcasing locally grown and organically produced ingredients, are free to the public and will take place from noon to 1 p.m. in the Children's Garden, near the Schoolhouse gift shop and museum in Vail's Ford Park.

Executive Chef Richard Bailey of The Lord Gore Restaurant, at the Manor Vail Lodge, kicks off the series on Monday, June 14. He'll be discussing his culinary vision while preparing a summery menu of organic greens with toasted almonds, Colorado goat cheese and citrus, truffle vinaigrette; seared Scottish salmon, sauteed spinach and mashed potatoes with roasted pepper coulis and basil aioli; and strawberry shortcake with almond peppercorn cookies and vanilla, ginger simple syrup.

"My goal is always to serve the best possible food with only the freshest ingredients," says Bailey, a Sonoma, Calif., native who has earned his culinary chops in resort towns around the country, including Napa Valley, Sonoma and Sausalito, Calif., Nantucket, Mass., and now Vail. "The best way to do that is by using local, sustainable foods. Think global; buy local."

Chefs in the Gardens continues Thursday, July 1, with Executive Chef Armando Navarro of Larkspur Restaurant and Executive Chef Jeremy Kittleson of Restaurant Avondale on Thursday, July 22. Chef Bailey returns to conclude the series on Thursday, Aug. 26.

Other cultural programs at Betty Ford Alpine Gardens this summer include: Art in the Gardens, in which local artists demonstrate the techniques they use in creating their work; Music in the Gardens, live performances held in conjunction with the Bravo! Vail Valley Music Festival; and Yoga in the Gardens, led by local instructor Maria DeSimone.

Inspired by an extraordinary passion for high-altitude flowers and plants, Betty Ford Alpine Gardens, at 8,250 feet above sea level in Vail's Ford Park, is the highest botanical garden in the United States, providing free access to an estimated 100,000 visitors annually.

The Gardens are a 501(c)(3) nonprofit organization for which operations and programs are funded entirely through the generosity of donors. Conserving plants of the American West, its mission is to inspire passion for plants in high-altitude communities through beautification, conservation, education and research programs.

For a complete events schedule or more information, call 970-476-0103, ext. 3, or visit www.bettyfordalpinegardens.org.

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Photo caption for BFAG Chefs–Richard Bailey, Lord Gore.JPG:

Executive Chef Richard Bailey of The Lord Gore Restaurant, at Manor Vail, kicks off the second annual Chefs in the Gardens series on Monday, June, 14 at Betty Ford Alpine Gardens.

Credit: Photo courtesy The Lord Gore Restaurant.